INFORMATION LETTER

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House Group To Hold Hearings on Farm Labor Programs

Public hearings on bills to extend the Mexican farm labor program will be held by the Equipment, Supplies and Manpower Subcommittee of the House Agriculture Committee, under the chairmanship of Representative Gathings (Ark.), March 22-25.

The current authorization for this program, P.L. 78, under which the Secretary af Labor may arrange for the employment of Mexican nationals in agricultural operations, will terminate June 30, 1961. Pending before the subcommittee are bills to extend the program for two years.

The pending bills are H.R. 9869 by Representative Dixon (Utah), H.R. 9875 by Representative McIntire (Maine), H.R. 9871 by Representative Gathings (Ark.), H.R. 10093 by Representative Fisher (Texas), and H.R. 10601 by Representative McMillan (S.C.).

Each of these bills would extend the Mexican farm labor program for two years and four contain additional provisions designed to curtail the asserted authority of the Secretary of Labor to regulate terms and conditions under which agricultural employers engage domestic farm workers recruited through the USES and state employment services.

Regulations establishing wage, housing, transportation and general working standards for interstate recruitment of domestic farm workers were issued by the Secretary of Labor last November and will be effective with respect to recruitment in the coming season (see INFORMATION LETTER of Nov. 28, 1959, page 327).

The bills providing for extension of the Mexican farm labor program contain the following provisions:

(1) That neither P.L. 78 nor the Wagner-Peyser Act of 1933 shall be construed to authorize the Secretary of Labor to regulate the wages, perquisites, transportation, or other working conditions of domestic farm workers.

(2) That the Secretary of Labor may issue regulations governing farm labor employment only with the joint approval of the Secretary of Agriculture.

(3) That P.L. 78 be amended to provide legislative criteria and standards which the Secretary of Labor would be obliged to follow whenever he issued regulations dealing with the adequacy of wages and working conditions of domestic farm workers.

USDA Extension Service Uses N.C.A. Program on Chemicals

The N.C.A.-canning industry program to prevent chemical contamination of its products—the Supplement to the INFORMATION LETTER of Feb. 13—has been distributed by the USDA to the directors of its Extension Service in all the states.

The Extension Service has primary responsibility and leadership in USDA educational programs and coordination of all educational activities of the Department.

Copies of the N.C.A. Supplement were furnished to the Extension Service and mailed with the Extension Service's newsletter, which described the N.C.A. program as follows:

"Using chemicals safely and effectively is basic to our farm production and the wholesomeness of our foods. These chemicals are precision tools. The 'do's' and 'dont's' are spelled out in official regulations. Extension, in carrying out educational work in this area with farm people, has close working relations with regulatory agencies and all segments of the food and related industries. Industry fieldmen greatly reinforce Extension's educational work with growers on the appropriate use of such chemicals.

"With a view to further strengthening educational work in this area, we had a meeting on Tuesday [March 1] with Milan D. Smith, President of the National Canners Association, and Carlos Campbell, the Executive Secretary. They have made available to us copies of an Association statement that we feel merits careful study by you and interested staff members.

"Specialists on our staff are sending copies of the Association's statement to their state counterparts.

"The Association will alert members and their fieldmen to keep in close check with Extension workers on recommendations to growers on the use of agricultural chemicals.

"A close working relationship between all interested agency and organization personnel can do much to help growers use chemicals properly and safely."

The Extension Service newsletter and the N.C.A. Supplement were sent to some 60 Extension Service Directors, and the newsletter was also mailed to a number of agricultural writers and editors and others who are leaders in this field.

New Issue of N.C.A. Briefs

The first 1960 issue of *N.C.A. Briefs* was mailed this week to members and others on the Consumer and Trade Relations list. This is the pocket-size booklet of miscellaneous trade and marketing news notes that comes out at intervals under the C.&T.R. Program of the N.C.A. Through a printing error, the issue was labeled Vol. 1, No. 2; actually it is the third release in the series and should have been designated Vol. 1, No. 3.

Data for the publication is gathered by Dudley-Anderson-Yutzy staff members from various market research firms and other sources and condensed into capsule form.

Among the items reported in the current (March, 1960) issue are the favorable showing canned foods make in a typical supermarket; observations of current changes in brokerage operations; the contribution of women marketing executives; the trend in shopping center construction; criticisms of certain canned foods labeling practices and comment that full compliance with the recommendations of the N.C.A. Descriptive Labeling Program would prevent such criticism; trends in shopping practices; and the special "Woman's point of view" feature presented by Charlotte Montgomery of *Good Housekeeping* magazine.

FDA Extends Time for Use of Certain Pesticides

The FDA published in the *Federal Register* of March 6 an order extending the time during which certain pesticide chemicals may be used in or on raw agricultural commodities for specified purposes.

The order extends for one year from March 6, 1960, the period during which the following nematocides, plant regulators, defoliants, or desiccants may be used within the specified uses or restrictions:

Calcium carbide to produce acetylene: on pineapples to induce flowering.

2,4-Dichlorophenoxy acetic acid: on potatoes to intensify color.

Ethylene: on pineapples to induce flowering and on citrus fruit to bring out color.

Isopropyl (*N*-3-chlorophenyl) carbamate: on potatoes to inhibit sprouting.

Maleic hydrazide: on potatoes and onions to inhibit sprouting:
Residue limits on onions, 15 ppm.
Residue limits on potatoes, 50 ppm.

Methyl ester naphthalene acetic acid: on potatoes to inhibit sprouting.

Naphthalene acetamide: on apples to thin fruit and control fruit crop.

Naphthalene acetic acid: blossom spray for thinning fruit. (A tolerance of one ppm has already been established for residues from stop-drop use on apples, pears, and quinces.)

Sodium salt of α-naphthalene acetic acid: on pineapples to induce flowering.

Sodium salt of β-naphthoxy acetic acid: on pineapples to delay maturation.

2,3,5,6-Tetrachloronitrobensene: on potatoes to inhibit sprouting.

2,4,5-Trichlorophenoxy acetic acid: on apples to thin fruit and control fruit drop.

2,4,5-Trichlorophenoxy propionic acid: on apples to thin fruit and control fruit drop.

N.C.A. Pesticide Control Program

Charles T. Townsend, Associate Director of the N.C.A. Berkeley Laboratory, toured the Northwest with Cecil Tulley from February 23 to March 1, taking part in five regional meetings to acquaint canners, freezers and dehydrators with the pesticide programs recommended by the N.C.A. and the Northwest Canners and Freezers Association. Meetings were held in Oregon at Corvallis, in Washington at Yakima, Mount Vernon and Walla Walla, and in Idaho at Caldwell.

Also, Mr. Townsend was a member of a panel to discuss pesticide problems at a large meeting of cling peach growers at the University of California at Davis. The meeting is an annual event, Peach Day, sponsored by the California Canning Peach Association.

N.C.A. Sanitation Conference

A Sanitation and Processing Conference will be held at the Georgia Experiment Station, Griffin, March 22. The one-day program will be sponsored jointly by the Georgia Canners Association and the N.C.A.

Topics to be discussed are the application of bacteriology to sanitation and processing, prevention of product contamination, plant cleaning, Food and Drug law, and waste control.

The program will be presented by C. W. Bohrer and J. W. Bell of the N.C.A. Washington Laboratory.

N.C.A. Labeling Manual Is Being Revised

The N.C.A. labeling manual, *Modern Labels for Canned Foods*, is undergoing revision. It is expected that the revised manual will be ready for mailing in June to N.C.A. members and others responsible for canned food labels.

The labeling manual is a loose-leaf publication with one section devoted to a concise explanation of legal requirements, a second section discussing the additional information that may be placed on labels in the interest of consumers, and a third section tabulating the mandatory and voluntary terms recommended for each product.

The last extensive revision was released in 1951. Since that time several individual pages have been revised and mailed to manual owners, who were asked to remove the old pages and replace them with the new pages as they were received.

Since the present revision will involve changes in a majority of the pages, it was the decision of the Labeling Committee at its Convention meeting January 18 to reprint the entire publication so that it can be reissued in completed form. The loose-leaf format will be retained and the pages will be punched to fit the binders now in use. Upon receipt of the new manual, users should discard all of the old pages and replace them with the completely revised manual.

For several products, new standards or changes in existing standards are now under consideration by the Food and Drug Administration. The pages devoted to these products are not being revised at this time. The old pages will be re-issued with identification to indicate that changes are under consideration.

Conference on Law of the Sea

A second United Nations Conference on the Law of the Sea will be held in Geneva, starting March 17, for the purpose of seeking international agreement on the breadth of the territorial sea and the zone of fishery jurisdiction. The canning industry will be represented at the Conference by George E. Steele, Jr., Director of the N.C.A. Fishery Products Division, as one of five industry advisors to the U.S. delegation.

The forthcoming Conference will constitute a second attempt, under UN auspices, to obtain agreement of two-thirds of the nations represented, on the distance from its coasts which each nation may claim as its territorial limits and over which it may exercise exclusive jurisdiction over fisheries. Critical U.S. security, fishing, and shipping interests are involved in the outcome of the Conference deliberation.

At a similar Conference in 1958 the State Department withdrew from the historic U.S. position in favor of a 3-mile territorial limit in an effort to obtain a compromise agreement on a 6-mile territorial limit and an additional 6-mile zone of fishery jurisdiction, with the proviso that the nationals of other countries who had fished in such areas for more than five years could continue to do so. This compromise proposal was approved by a majority of the nations attending the 1958 Conference but failed to receive the two-thirds vote necessary for formal adoption.

The 1958 Conference reached agreement on four conventions, concerned with the general regime of the high seas, fishery conservation on the high seas, exploration and exploitation of the resources of the continental shelf, and the rights of passage through the territorial waters of coastal states. These conventions are pending in the Senate Foreign Relations Committee.

CCC Pea Beans for Sale

USDA has announced that pea beans acquired under 1959 price support operations are being added to the CCC monthly sales list for March.

Basic sales price will be the market price but not less than $6.80 per hundredweight for U. S. No. 1 beans f.o.b. Michigan point of production with the amount of paid-in freight to be added as applicable. Sales will be handled through the Evanston Commodity Stabilization Service Commodity Office, 2201 Howard St., Evanston, Ill.

Vegetables for Processing—Prospective Planted Acreage

The Crop Reporting Board of USDA on March 10 issued reports on the prospective planted acreage of green peas, tomatoes, and spinach for processing, on the basis of March 1 intentions.

Green Peas

Processors report that they intend to contract and grow 376,500 acres of green peas for processing in 1960. This is 5 percent more than was planted last year by 17 percent below average. If this acreage is planted and abandonment is equal to average, about 356,000 acres will be available for harvest. Illinois, Minnesota and Washington report the largest acreage increase over last year.

The prospective acreage to be planted for canning is 236,730 acres, 2 percent more than was planted last year but 28 percent below average. Normal abandonment on acreage for canning would make about 225,000 acres available for harvest, approximately the same as last year.

Freezers report they plan for 139,770 acres, 10 percent more than was planted last year and 14 percent more than average. If this acreage is planted and abandonment is equal to average, about 131,000 acres will be available for harvest, 10 percent more than was harvested last year.

State	10-year ave. 1949–58	1959	1960 Prospective	Percent change from 1959
	(acres)	(acres)	(acres)	
N. Y.	23,200	11,900	11,300	− 5
Pa.	12,500	5,600	5,400	− 4
Ind.	2,900	1,900	1,900	....
Ill.	27,700	22,600	26,300	+16
Mich.	5,800	4,100	4,000	− 2
Wis.	128,500	87,000	89,000	+ 2
Minn.	58,000	43,000	46,900	+ 9
Del.	3,600	6,900	6,100	−12
Md.	8,800	7,300	6,500	−11
Va.	2,100	900	850	− 6
Idaho	11,700	10,900	12,700	+17
Wash.	67,300	69,000	72,800	+ 6
Ore.	58,900	60,400	61,500	+ 2
Calif.	10,200	7,900	8,100	+ 3
Other states [1]	32,700	20,300	23,150	+14
U. S. Total	453,900	359,700	376,500	+ 5
For freezing	123,100	127,440	139,770	+10
For canning and other processing	330,700	232,260	236,730	+ 2

[1] Ark., Colo., Iowa, Kans., Maine, Mo., Mont., Nebr., N. J., Ohio, Okla., Tenn., Utah, W. Va., and Wyo.

Tomatoes

The prospective acreage to be planted to tomatoes for processing this year is 293,250 acres. This practically equals last year's planted acreage but is 15 percent below average.

California, accounting for about 46 percent of the acreage, indicates about 4 percent more acreage in prospect for 1960 than was planted in 1959. Other important producing states showing prospective acreage increases over 1959 include New Jersey, Indiana, Iowa, South Carolina, and Utah. The expanded plantings in these states is more than offset by reductions elsewhere.

Assuming average abandonment of 2 percent for the country as a whole, about 287,400 acres would be available for harvest in 1960.

State	10-year ave. 1949–58	1959	1960 Prospective	Percent change from 1959
	(acres)	(acres)	(acres)	
N. Y.	16,700	11,100	11,000	− 1
N. J.	26,800	14,200	15,500	+ 9
Pa.	22,700	13,000	12,000	− 8
Ohio	20,200	22,800	21,700	− 5
Ind.	37,800	26,600	27,000	+ 2
Ill.	10,800	9,600	9,400	− 2
Mich.	7,700	7,600	7,000	− 8
Wis.	1,200	600	600	....
Iowa	1,600	1,500	2,000	+33
Mo.	3,200	1,100	900	−12
Del.	4,400	2,900	2,000	−31
Md.	17,800	11,000	9,000	−18
Va.	14,300	10,000	8,500	−15
S. C.	1,600	1,800	2,000	+11
Fla.	7,000	6,100	5,900	− 3
Ky.	1,700	1,000	1,000	....
Ark.	4,300	2,600	2,000	−23
Texas	16,700	12,000	10,000	−17
Colo.	3,400	3,600	3,300	− 8
Utah	6,700	4,100	4,900	+19
Calif.	112,500	129,700	135,000	+ 4
Other states [1]	4,500	3,130	2,550	−19
U. S. Total	343,400	296,030	293,250	− 1

[1] Ala., Ariz., Kans., La., Miss., Nebr., N. M., N. C., Okla., Ore., Tenn., Wash., and W. Va.

Spinach

Production of spinach for processing from the 1960 winter crop in Florida and the early spring crop in California is expected to total 72,550 tons. This is about 5 percent more than was produced from these states in 1959. Both states expect more spinach for both canning and freezing in 1960 than was procured last year.

The crop in California is a little late. Planting was just being completed early in March and harvesting from some of the early fields is expected to begin during the last week in March. In Florida harvesting operations were practically finished by March 1.

1959 Pack of Black-eye Peas and Other Field Peas

(N.C.A. Division of Statistics)

Variety	1958	1959
	(actual cases)	
Black-eye peas	1,051,366	734,865
Purple hull peas	269,044	347,701
Field peas	523,671	331,006
Crowder peas	230,234	254,411
Cream peas [a]	201,109	319,177
U. S. Total	2,275,424	1,987,160

[a] Includes the variety of white acre.

Canned Fresh Black-eye Peas

State	1958	1959
	(actual cases)	
Ark. and Okla.	344,634	240,333
Texas	507,950	443,280
Other states	198,782	51,252
U. S. Total	1,051,366	734,865

Other states include Ala., Ga., Md., Miss., Tenn., Utah, and Va.

1959 Packs of Berries

(N.C.A. Division of Statistics)

Red Raspberries

State	1958	1959
	(actual cases)	
Northwest	81,168	54,177
Other states	7,200	17,932
U. S. Total	88,368	72,109

Black Raspberries

State	1958	1959
	(actual cases)	
Michigan	233,611	192,384
Other states	6,249	3,188
U. S. Total	239,860	195,572

Strawberries

State	1958	1959
	(actual cases)	
Northwest	62,309	78,873
Other states	15,932	20,841
U. S. Total	78,241	99,714

Blueberries

State	1958	1959
	(actual cases)	
Michigan	(a)	164,366
Maine	303,149	372,459
Other states	257,927	29,369
U. S. Total	561,076	566,194

(a) Included in other states.

Seasonal Group and State	10-year ave. 1949–58	1959	1960 Preliminary
	(acres)	(acres)	(acres)
Winter:			
Florida	[1]2,800	4,400	6,650
Early Spring:			
California	50,800	64,600	65,900

[1] 1957–58; estimates not available for prior years.

Grades for Canned Lima Beans

The Agricultural Marketing Service of USDA published in the *Federal Register* of March 9 an amendment to the U. S. standards for grades of canned lima beans.

The amendment revises grade standards and provides for the use of USDA permanent plastic color standards in lieu of the specified color plates in the Maerz and Paul Dictionary of Color for all types of canned lima beans except "speckled" types.

Information concerning procurement of sets of the plastic color standards may be obtained from the Fruit and Vegetable Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C.

The amendment will become effective March 20.

Number of Farms

Changes in farming arrangements in 1959 continued to decrease the number of farms throughout the nation. The total number in operation in 1959, estimated at 4,641,000, was about 2 percent less than in 1958, according to a report by the Agricultural Marketing Service of USDA.

The decline in number was at the same rate of annual decrease estimated in several recent years.

Farms continued to gain slightly in average size in most states from purchases and consolidations.

Poultry Used in Processing

Poultry used in canning and other processed foods in January totalled 24,414,000 pounds, 5 percent more than the 23,176,000 pounds used in January of last year, according to a report by the Agricultural Marketing Service of USDA.

	January	
	1958	1959
	(thousands of pounds)	
Young chickens	3,612	5,097
Mature chickens	13,362	13,591
Turkeys	6,197	5,723
Other poultry	5	3
Total	23,176	24,414

1959 Packs of Fruits

(N.C.A. Division of Statistics)

Fruit	1958	1959
	(actual cases)	
Rhubarb	36,996	58,183
Plums (not purple)	52,582	74,409

Status of Legislation

Senate and House bills of particular interest to the canning industry are described below, together with a report of their current status:

Antitrust enforcement—S. 11 and H. R. 11, to strengthen the Robinson-Patman Act with respect to alleged price discrimination, are pending before the Senate and House Judiciary Committees, respectively. (N. C. A. has registered its opposition.) S. 716, to authorize the Justice Department to compel the production of documents in civil antitrust cases, was passed by the Senate last year and is pending before the House Antitrust Subcommittee.

Cease-and-desist orders—H. R. 8841, to amend the Federal Trade Commission Act to provide for the issuance of temporary cease-and-desist orders to prevent certain acts and practices awaiting the outcome of FTC proceedings, is pending before the House Interstate and Foreign Commerce Committee.

Color additives—S. 2197, to amend the Federal Food, Drug, and Cosmetic Act with respect to the use of color additives, was passed by the Senate last year, with amendments, and is pending before the House Interstate and Foreign Commerce Committee. Hearings on this and a similar bill, H. R. 7624, were conducted by the House Committee Jan. 26-29, Feb. 10-11, and March 11. (See INFORMATION LETTER of Feb. 13 for a report of N.C.A.'s position.)

Co-op bargaining—H. R. 1793, to authorize cooperative associations of producers to bargain with purchasers singly or in groups, is pending before the House Judiciary Committee.

Co-op marketing—S. 2014, to authorize associations of agricultural producers to own and operate marketing facilities, is pending before the Senate Agriculture Committee.

Family farm income act—H.R. 10355 and similar bills pending before House Agriculture Committee would make canning crops subject to marketing orders and provide for collective bargaining for price. They were the subject of hearings Feb. 29-March 4 and March 7.

Farm labor—H.R. 9869, 9871, and 9875, to amend title V of the Agricultural Act of 1949 to require joint approval by the Secretaries of Agriculture and Labor in the issuance of regulations affecting the wages and working conditions of agricultural labor, are pending before the House Committee on Agriculture.

A subcommittee of the House Agriculture Committee, under the chairmanship of Rep. Gathings (Ark.), will hold public hearings beginning March 22 on bills to extend the Mexican farm labor program (see story, page 97).

Federal preemption—H.R. 3, to establish rules of interpretation concerning the effect of an Act of Congress on state laws, was passed by the House last year and is pending before the Senate Internal Security Subcommittee which conducted hearings last year on a similar bill, S. 3. (N.C.A. has requested that federal food regulatory laws be excluded from the scope of these bills.)

Marketing orders—H.R. 9693, to amend the Agricultural Marketing Agreement Act of 1937 to authorize the Secretary of Agriculture to issue marketing orders with respect to certain processed fruits, is pending before the House Domestic Marketing Subcommittee. H.R. 642, to provide flexibility in the operation of marketing agreement programs, and H.R. 1070, to extend the applicability and coverage of marketing agreements and orders, are also pending before the House Agriculture Committee.

Migrant labor—The following bills are pending before the Senate Subcommittee on Migratory Labor: S. 1778 and S. 2498, to require crew-leader licensing; S. 1085 and S. 2141, to regulate the wages and hours of migrant farm workers and their children; and S. 2864 and S. 2865, to provide funds for the education of migrant farm workers and their children. Companion bills have been introduced in the House.

Minimum wage—S. 1046, to increase the minimum wage and reduce the overtime exemptions of fruit and vegetable canners, is pending before the Senate Labor Committee. (N.C.A. has filed a statement in opposition to changes in the overtime exemptions.) H.R. 4488, a similar bill, is pending before the House Subcommittee on Labor Standards.

Poultry marketing—S. 2516 and similar bills to promote orderly marketing are pending before a Senate Agriculture Subcommittee which held hearings Feb. 25-26.

Pre-merger notification—H.R. 9896 and S. 442, to amend the Clayton Act to provide for prior notification and suspension of certain mergers and acquisitions, are pending before the House Judiciary Committee. H.R. 2325 is pending before the House Antitrust Subcommittee.

Price-increase hearings—H.R. 6263, to authorize the Government to hold public hearings on price or wage increases, prospective or actual, which appear to threaten national economic stability, has been reported by the House Government Operations Committee. S. 2382 and S. 64 are pending before the Senate Banking Committee, which held hearings Feb. 24-26.

Price-increase notification—S. 215, to require certain corporations to file advance notice of proposed price increases, is pending before the Senate Antitrust and Monopoly Subcommittee. H.R. 4934 is pending before the House Judiciary Committee.

N.C.A. Legislative Committee

The N.C.A. Legislative Committee met in Washington March 9-10 to review the status of legislation of primary concern to the canning industry.

At an all-day session at N.C.A. headquarters on March 9 the Committee studied legislation in four important areas: color additives, marketing orders, wage-hour, and migrant labor.

Matt Triggs, assistant legislative director of the American Farm Bureau Federation, spoke to the Committee on the Farm Bureau's position with respect to legislation to extend P.L. 78, which authorizes the Mexican farm labor program.

The Legislative Committee was addressed at lunch by John Heimburger, counsel of the House Agriculture Committee, who spoke principally about marketing order legislation.

International Trade Fairs

U. S. manufacturers interested in developing trading connections in Europe are offered the opportunity to have their business proposals presented direct to European businessmen at four international trade fairs: the International Samples Fair in Milan April 12-27, the German Industries Fair in Hannover April 24-May 3, the International Lake Constance Fair in Friedrichshafen May 20-29, and the International Druggist Fair in Stuttgart Sept. 16-21.

U. S. trade information centers will be maintained at each of these trade fairs. Information regarding these and other trade fairs may be obtained from the Trade Development Division, Bureau of Foreign Commerce, U. S. Department of Commerce, Washington 25, D. C.

Virginia Canners Association

H. H. Perry of H. H. Perry Canning Co., Montrose, was elected president of the Virginia Canners Association at the 52d annual meeting.

H. H. Shockey of National Fruit Product Co., Winchester, was elected vice president. E. S. Marshall, Patterson & Marshall, Roanoke, was continued in office as secretary-treasurer; and Robert A. Harris, Jr., Cople Canning Co., Kinsale, as assistant secretary-treasurer.

Forthcoming Meetings

March 13-16—National-American Wholesale Grocers Association, 54th Annual Convention and Marketing Exposition, Palmer House, Chicago

March 14-16—Tri-State Packers Association, Spring Meeting, DuPont Hotel, Wilmington, Del.

March 15—NATIONAL CANNERS ASSOCIATION, Northwest Branch, Annual Canned Salmon Cutting and Technical Conference, Olympic Hotel, Seattle

March 18—Utah Canners Association, Annual Spring Meeting, Hotel Utah, Salt Lake City

March 20-22—Canners League of California, 56th Annual Meeting, Santa Barbara Biltmore, Santa Barbara

March 21-25—Oregon State College, Food Science Short Course, Food Technology Bldg., Corvallis

March 22—Wisconsin Canners Association, Processors Conference, Wisconsin Center Bldg., Madison

March 23—Wisconsin Canners Association, Safety Institute, Loraine Hotel, Madison

March 24—Southern California Food Processors Association and California Fish Canners Association, Joint Meeting, Lafayette Hotel, Long Beach

March 24-26—Institutional Food Distributors of America, Annual Convention and Exhibit, Memorial Auditorium, Dallas

March 25-26—Northwest Canners and Freezers Association, Membership Conference, Gearhart Hotel, Gearhart, Ore.

March 27-30—U. S. Wholesale Grocers Association, Annual Convention and Food Distribution Exposition, Memorial Auditorium, Dallas

March 28—Canners League of California and N.C.A., Tomato Conference, Hotel Claremont, Berkeley

April 4-7—29th National Packaging Exposition, American Management Association, Atlantic City

April 6-7—Indiana Canners Association, Spring Meeting, Purdue University, Lafayette

April 21-22—National Fruit and Syrup Manufacturers Association, Annual Meeting, Mansfield-Leland Hotel, Mansfield, Ohio

April 29-May 4—National Fisheries Institute, Annual Convention, Fontainebleau Hotel, Miami Beach

May 1-4—Super Market Institute, Inc., 23d Annual Convention, Atlantic City

May 3-5—Annual Industrial Waste Conference, Purdue Memorial Union Bldg., Lafayette, Ind.

May 15-19—Institute of Food Technologists, Annual Meeting, San Francisco

May 19-20—NATIONAL CANNERS ASSOCIATION, Spring Meeting of Board of Directors, Statler-Hilton Hotel, Washington, D. C.

May 19-20—National Food Brokers Association, Management Conference, Washington, D. C.

June 12-16—National Association of Retail Grocers, Annual Convention, Dallas

June 13-15—Maine Canners & Freezers Association, Annual Convention, Kennebunkport

June 15-18—Processed Apples Institute, 9th Annual Meeting, Greenbrier, White Sulphur Springs, W. Va.

June 20-21—Ohio Canners and Food Processors Association, Spring Meeting, Catawba Cliffs Beach Club, Catawba Cliffs

Oct. 6-9—Florida Canners Association, 29th Annual Convention, Fontainebleau Hotel, Miami Beach

Nov. 3—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago

Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York

Nov. 28-29—Ohio Canners and Food Processors Association, 53d Annual Convention, Deshler-Hilton Hotel, Columbus

Nov. 28-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder Hotel, Milwaukee

Dec. 10—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago

Jan. 23-26—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 54th Annual Conventions, The Conrad Hilton Hotel, Chicago

Latin American Food Code

The N.C.A. has written to the U. S. Department of Commerce regarding the draft Latin American Food Code and how it might apply to imports of canned foods from the United States.

The Latin American Food Code is being drafted by a group of industrial chemists in South and Central America, with a view to its adoption by each of the Latin American republics as its basic food law. The draft Code was approved by the chemists at their Latin American Chemical Congress in Mexico City last year, and has been undergoing revision by Dr. Carlos Grau of Argentina, its principal author (see INFORMATION LETTER of April 18, 1959, page 159).

The draft Code also has been under study in the United States by associations and companies whose products would be subject to its regulation. In its letter to the Commerce Department the N.C.A. suggested changes in the Code that might be more favorable to consumers of canned foods in the Latin American countries where the Code might eventually be adopted. It is expected that copies of the N.C.A. letter will be forwarded to Dr. Grau.

Food Canning in Cuba

A Cuban organization known as the National Union of Foodstuffs Importers (UNIV) has announced plans to manufacture flour, dairy products, canned foods, and soaps, according to the Foreign Agricultural Service of USDA. The organization is composed of about 180 small importers. Its plans include a $1.5 million plant for producing fruit juices, canned and dehydrated soups, canned pimientos, sandwich spread, and possibly other similar products, according to the FAS.

Canadian Food Processors

The Canadian Food Processors Association elected the following officers at its annual convention:

President—Ben Ormseth, Green Giant of Canada, Ltd., Tecumseh, Ont.; first vice president—T. C. Peterson, Alberta Canning Co., Ltd., Magrath, Alta.; second vice president—J. E. Shaffner, M. W. Graves & Co., Ltd., Berwick, N.S.; treasurer—W. H. Heeney, Heeney Frosted Foods, Ltd., La Prairie, Que. (reelected); manager—P. R. Robinson, Ottawa (reelected); and secretary—Mrs. S. E. Gilchrist, Ottawa (reelected).

Scientific Basis of Canning Subject of Sesqui Publicity

The second of the six 1960 Red Letter Days being featured during the 1960 Sesquicentennial year is March 31. This one celebrates the anniversary of the invention of the retort by Andrew Shriver in 1874, considered a revolutionary advance in commercial canning, and one of the milestones of the industry's history.

Stories about the significance of this event, prepared by Dudley-Anderson-Yutzy, public relations counsel for N.C.A. on the Consumer and Trade Relations Program, were released this week to 500 newspapers with a total of 19,500,000 circulation. Earlier the same stories had been included in the Sesquicentennial kits prepared for the 40 food editors who attended the Miami Convention.

The article uses the anniversary of the retort as an example of the scientific basis of canning, and an illustration of the industry's ability to shorten the time between harvesting and processing. Reference is made to the Food and Drug Administration's official acknowledgment of the canning industry's technical ability to prepare food in the most wholesome manner.

The C.&T.R. Program plans to issue a special advance feature article to newspapers and magazines for each of the remaining four Red Letter Days of 1960.

What's New in Home Economics

"Use Today's Foods in Today's Food Lessons" is the title of the food section in the March issue of *What's New in Home Economics*, a magazine for teachers of home economics in junior and senior high schools.

The editor states, "We believe, with conviction, that both recipe-made and convenience forms of food have a place in teaching."

The article points out the trend toward many new food products appearing on grocery shelves and suggests that student homemakers and experienced homemakers must be "intelligent, alert, critical buyers to make wise choices and uses" from the abundance of today's food products.

"Outstanding among the ever-increasing variety of newer products on the shelves of today's markets are the many types and kinds of so-called convenience foods," it is stated. Convenience foods are listed for every meal, and canned foods are included in numerous examples.

Another article tells about the "1960 anniversary year for the canning industry" and uses a photograph from the N.C.A. Consumer Service Division.

Fast Food

Fast Food magazine pays tribute to the canning industry with an article in its February issue entitled "A century and a half of convenience foods packed in cans".

The article points out that more than 1,000 different food products are available to the food service industry in cans, and lists the following conveniences offered in canned food products: preparation costs cut, cooking time cut, portion and cost control simplified, minimum storage space required, handling of reserve stocks simplified, constant quality.

In another article *Fast Food* includes many canned foods in recipes and suggestions for varying macaroni on the food service menu. One of the photographs was from the N.C.A. Consumer Service Division. Other canned foods used in the articles are tomatoes, tomato paste, puree and sauce, evaporated milk, gravies, salmon, tuna, shrimp, lobster, clams, crabs, chicken, beef, veal, lamb, frankfurters, sausage, luncheon meat, corned beef, onions, mushrooms, peas, pimientos, ripe olives, tomato, cream of mushroom and cream of celery soups.

Tri-States Offering C.&T.R. Canned Foods Aptitude Game

The Tri-State Packers' Association has issued a bulletin to its members urging them to encourage use of the "Ink-Blot Game" which tests the players' canned foods aptitude, and furnishing them with a kit enabling service clubs, home demonstration agents, schools, and other organizations to conduct the game at their meetings.

This half-hour game was devised by Dudley-Anderson-Yutzy, and is part of the N.C.A. Consumer and Trade Relations Program. Drawn from the *Score Your Own Canned Foods Aptitude* booklet, a publication that was distributed to food editors last year, the game includes a script and 18 large cards, each with ink blots and interpretative choices. As each blot is shown on the meeting room stage, players write down what they "see" in the blot. The script discusses the possible interpretations, including the "best" choice, which scores them on their canned foods aptitudes. The result is that while the game is played the contestants are learning interesting facts about canned foods.

The Tri-State bulletin also urges its members to get "The Three Squares" film used on such programs, and to bring in references to the fact that 1960 is the sesquicentennial of the birth of canning.

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